APPEALING APPETIZERS

CHILLED

- Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips
- Variety of Domestic & Imported Cheese with Crackers
- Rainbow Vegetable Platter with Pesto Hummus Dip
- Fresh Mozzarella & Grape Tomato Caprese Skewers
- Ahi Tuna Sashimi Wontons with Wasabi Cream*
- Array of Fresh Sliced Fruit with Honey Yogurt
- Roma Tomato & Fresh Basil Bruschetta
- Balsamic & Strawberry Crostini
- Smoked Salmon Canapés
- Mini Shrimp Tostadas

HOT

- Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce
- Crisp Dumplings with Pineapple Teriyaki Dipping Sauce
- Pulled Pork Canapés with Pineapple Salsa
- Mini Crab Cakes with Spicy Remoulade
- Chicken & Waffles with Bourbon Syrup
- Spicy Jamaican Jerk Chicken Skewers
- Mac & Cheese Panko Croquettes
- Sweet & Tangy BBQ Meatballs
- Bacon Wrapped Wild Scallops
- Brie & Apple Phyllo Kisses
- Pork Belly BLT Crostini

Gluten-Free Vegan Vegetarian Favorite

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette	○	
Classic Caesar Salad UPGRADE	○	
Raspberry Walnut UPGRADE	○	
Assorted Salads		○

ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken	○	○
Charred Lemon Chicken Piccata	○	○
Chicken Cordon Bleu with Chardonnay Sauce	○	○
Panko Parmesan Crusted Chicken with Sherry Cream	○	○
Cremini Mushroom Chicken Marsala	○	○
Braised Beef Short Rib	○	
Center Cut Sirloin with Demi-Glace	○	
Alaskan Cod with Grape Tomato Vinaigrette	○	○
Oven-Roasted Salmon with Tarragon Butter Sauce	○	○
Harvest Grain Stuffed Bell Pepper	○	○
Five-Cheese Tortellini Pesto Parmesan	○	○

CARVING STATION OPTIONS	Buffet
Pit Ham with Pineapple Glaze	○
Oven-Roasted Turkey with Gravy	○
Herb-Crusted Beef Tenderloin Au Jus UPGRADE	○
Roast Beef Au Jus with Creamed Horseradish	○
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish UPGRADE	○

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DELICIOUS DECADENCES

SPECIALTY BUFFETS

Cost per person

EPIC BRUNCH — $44.98
Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

SUMMER GRILL BBQ — $44.98
Santa Maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, and six summer salads.

FIESTA — $43.98
Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.

ISLAND LUAU — $42.98
Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.

DESSERTS

Cost per person.

DESSERT BUFFET — $8
Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

DONUT STATION — $5
Fun display of fresh-baked donuts

INDIVIDUAL DELIGHTS — $6
Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

COOKIES & BARS — $4
Cookies, brownies, blondies, lemon & berry bars. Served family-style.

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